

# CONVENIENCES FOR CANNING OR CAMPING, WORK OR PLAY



An inside and outside view of the Mess Kit, posed and in action.

## A MESS KIT THAT IS STOVE, UTENSILS AND COAL BIN—ALL IN ONE

A FRIENDSHIP fire is its own excuse. Every camp no matter how fleeting should have one, whether it be only a few twigs or a great bonfire with deep glowing embers. But whatever may be roasting or baking or broiling over the open fire, whether your time be short or long, and especially if it is the end of the day and rest and food mean for the moment more even than friendship and dreams—you need this compact little mess kit. It will quickly and easily, with no anxiety or waiting on your part, boil the coffee, and heat the soup, or warm up the beans—in a prosaic but most comfortable and efficient way.

The whole outfit, firebox, fuel cubes of colodum saturated with alcohol, two one-pint cooking compartments and a cover, nests into a space 3½ by 6½ inches and weighs only 28 ounces, including the 10-ounce can of fuel cubes (25 of them). When set up the little stove and its two decks of utensils is 9½ inches high. The base is ventilated and contains the combustion cup for the fuel cubes.

In the vessel just above the flame a pint of coffee can be boiled in 8 to 15 minutes depending upon the size of the two cubes used. At the same time a pint of soup or beans in the compartment above may be heated to serving temperature or a little hotter (145 to 190 degrees). The cover can be used as a frying pan, but should be placed directly over the flame, of course. Food placed in the cover resting above the other two compartments was only lukewarm when two cubes had been consumed. Of course for a longer period or

to get higher temperatures, more cubes could be used.

A flame protector and apron shields the flame from the wind and also conserves the heat. You do not need to worry about getting to windward of this fire, nor hunt for the calm side of the rock on which to build it. The kit is safe for the camping, tramping, fishing boy who is now abroad in the land, and also is safe for the woods in which he, and hundreds like him, are setting up summer housekeeping! It will insure him better prepared food, probably, unless he is an experienced cook and will take less time from the open road and the thousand demands of the woodland.

Whether you are soldier or sailor, woodsman, motorist, or cross-country walker, man, woman or child—you can get more service and comfort into twenty-four cubic inches of space by filling it with a Theroz Mess Kit than in any other way we know about!

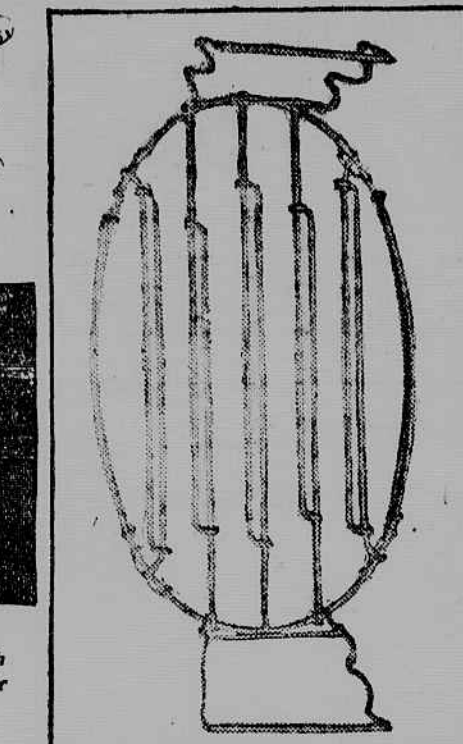
Theroz Mess Kit, Price \$5.00

Made by the Basic Products Corp., 233 Broadway, New York City.

## A Screen Door Doesn't Screen When It's Open

A fly, any fly, young or old, can see an open screen door just as quickly and as often as a small boy can forget to close it. There is a conspiracy between the boy and the fly on this point. The only way to defeat it is to equip every door with a spring to insure its automatic closing. A check is needed as well to make the closing noiseless.

For a large heavy door, the Sargent Noiseless Screen Door Closer successfully eliminates both slamming and partial closing.



A device which closes the screen door quietly and tightly.

No spring hinges are required and if already present they should be disconnected. The device looks like other door checks, but is smaller and lighter, occupying a space 3½ by 4 inches. It can be applied to either right or left hand doors without the changing of any parts and is easily attached to the upper section of the door.

The finish is of antique bronze and all the working parts are inclosed so that dirt cannot clog it and hinder its operation. The connecting arm may be adjusted to suit different door frames while a vent screw regulates the speed of closing the door and may be adjusted as desired.

For the screen door with a spring or spring hinge, the Sargent "All-Round" Screen Door Check has been designed. It is a simple, durable and effective device consisting of a slotted cap from which hangs a steel rod with a rubber disk on the end. The cap is so located, near the edge of the door, that each time it closes the rod swings out and the rubber disk strikes the edge of the doorway casement before the door does, thus checking its swing and permitting it to close quietly. The rubber disk moves around the rod and each time a new edge is presented for the blow to strike, thus prolonging the life of the device.

The check measures 1½ inches by 4½ inches long and is intended to be attached near the edge of the door, about half way up.

Sargent Noiseless Screen Door Closer. Price \$3.70.

Sargent "All Round" Screen Door Check. Price 35 cents.

Made by Sargent & Co., New Haven, Conn.



A wire canning rack which can be adjusted to fit any size oval washbowl.

## Another Canning Rack

This season there have been many good canning racks with special claims to merit marketed, but we believe it can be safely said that the Fits-Em-All Jar Rack possesses one entirely original feature.

This rack is made of tinned wire, is an oval grid in form and so constructed that it can be readily widened or lengthened. Thus it can be quickly and easily made to fit into either a No. 7, No. 8, or No. 9 washbowl. When contracted to the minimum, it measures 17 inches long by 10 inches wide, but can be made to measure 23½ inches long and 12½ inches wide, to fit properly into a No. 9 boiler. If necessary it may even be extended further, but we doubt the need of a larger size rack, especially in the average household. Its capacity ranges from seven to fifteen jars.

The end handles of the rack are formed with rounded hooks at two different heights, so that the rack can be partially lifted from the boiler and hooked onto the ends. This does away with the need for a lifter and makes it possible to steam-blanch the vegetables or fruits by placing them in a cheese-cloth bag on the rack raised above the water.

In placing the jars on the rack, a little care must be exercised that they are not set on the sliding joint in the bottom, as some unsteadiness might result, especially during hard boiling.

Fits-Em-All Jar Rack. Price \$1.50.

Made by Smalley, Kivlan & Onthank, 41 Harrison Street, New York City.

## The "Model" Food Preserver

The "Model" Food Preserver is made of gray enameled metal (steel) with no seams or cracks where dirt may lodge and bacteria develop. This canner is extra deep, allowing the water to stand 1 to 3 inches over a quart jar. It measures 18½ inches in length and is 10½ inches high and 12 inches wide. In the canner is a removable wire rack which will hold seven jars at a time. The long handles on the rack make it possible to lift or lower the jars very easily. The durability of the "preserver," the unusual depth for its length, and the fact that the cover fits tightly, all help to make it an especially convenient and practical canner for meeting all the requirements of the cold-pack method.



The Sargent "All-Round" Check prevents the screen door slamming when it closes.

An enamelware hot water bath canner, fitted with a removable wire rack capable of holding seven pint or quart jars.

"Model" Food Preserver. Price \$7.50.

Made by the Central Stamping Co., 172-174 Fulton Street, New York City.

## Rubber Jar Rings That Cannot Fail You

One of the prime requisites for successful canning by any method, is a first-class rubber jar ring. Patriotic labor can be lost and science defeated by a rubber ring that can't survive the tests of high temperature and time.

Rubber rings for the average pint and quart jar should be able to stand up under sterilization in boiling hot water or in steam under pressure for at least three hours. Also good rubbers will stretch and return promptly to place without changing the inside diameter, should be reasonably firm and able to stand bending without breakage.

The Kold-Prosso Fruit Jar Rubbers meet both of these requirements under test. They are red rings of practically pure rubber. It is utterly impossible to break this ring by

stretching and yet it is elastic enough to return quickly to its original size. The manufacturers claim that this rubber ring will never harden and to confirm this claim an intensified test was made. For a period of four hours the rings were subjected to a temperature of 250 to 300 degrees Fahrenheit, without any indications of the rubber hardening, cracking or losing its elasticity.

Another advantage of the Kold-Prosso rubbers is that the quality of the rubber is such that "blowing" out of the ring during processing does not occur and hence re-sterilizing due to such mishaps is avoided under normal conditions.

Kold-Prosso Fruit Jar Rubbers. Price 20 cents per dozen.

Made by Smalley, Kivlan & Onthank, 41 Harrison Street, New York City.

NOTE—See Tribune Graphic for other appliances tested and endorsed by The Tribune Institute.

# War-Bread Sandwiches

By VIRGINIA CARTER LEE

A delicious and appetizing sandwich, with preferably a crisp vegetable filling, or one in which so small a quantity of meat or fish is used that it only flavors and gives zest to the other ingredients, is an ideal main course for the summer luncheon or supper. In fact, on an especially torrid morning a watercress and tomato or a lettuce and cucumber sandwich is not to be despised as the main course for breakfast. If the vegetables are ready in the icebox, getting breakfast then means only making the coffee and dishing the fruit and cereal.

We still continue to hear complaints that the various war breads are not so good as those made from the wheat flour. But all must admit that the bread made from the coarser grains and the brown breads seem to combine particularly well with fresh vegetables and edible greens. In fact, they seem to supplement each other and, with good butter, make the most delicious sandwiches.

Fortunately, too, these summer sandwiches are very inexpensive. Almost any odds and ends of both cooked and raw food can be utilized for the different fillings. Keep on hand in the icebox a jar of mayonnaise or boiled dressing and modify it by the addition of a spoonful of catsup or chili sauce, a few drops of Worcestershire sauce, a dash of chutney or even a little chopped piccalilli. These dressings are most useful for seasoning the sliced or chopped fillings, and when a simple French or vinaigrette dressing is used the sliced vegetables are best dipped in it, and the bit of edible green, like cress or lettuce, treated in the same way, after it has been washed and most carefully dried. When a rich mayonnaise or boiled dressing is used very little butter will be required on the bread.

In these wheatless days it is well to remember that the baking powder biscuits, which lend themselves more gracefully to the use of war flours, make excellent sandwiches, especially if made a little larger and a little thinner than usual. It is not necessary to be stereotyped in your sandwich making and to insist on crustless slices of yeast breads.

## Tomato and Cheese Sandwich

Peel, slice and chill the tomatoes. Butter thin slices of bread made of rolled oat flour, and use as a filling a slice of tomato dipped in French dressing, a thin layer of cream cheese paste mixed with chopped nuts and a little shredded lettuce. Season the cheese slightly with salt and paprika.

## Cucumber and Olive Sandwich

This filling is particularly good with rye bread. Peel and slice the cucumber and have it crisp and cold. Use as the filling for each sandwich two thin slices of cucumber, two chopped stuffed olives and a sprinkling of chopped chives. Cover with mayonnaise before putting the sandwiches together.

## Another good cucumber sandwich:

Use a good barley bread. Prepare the cu-

cumber and dip the slices in a French dressing. Instead of the chives and olives, use chopped young onions and minced green peppers. Butter the bread in making these sandwiches.

## A Fish and Tomato Jelly Sandwich

This is one of the best of summer sandwiches. Flake cooked fish into small pieces and marinate in a French dressing. Prepare the tomato jelly from one-fourth of a package of gelatine, softened in one-fourth of a cupful of cold water. Dissolve this in half a cupful of boiling water and add one cupful and a half of chili sauce. Set aside to chill and harden. Between slices of oatmeal bread place a layer of the jelly, one of the drained flaked fish, spread with mayonnaise or boiled dressing, and a bit of grated horseradish. A very small quantity of fish can be used, and a leaf of lettuce or a little shredded parsley added to give bulk to the filling.

## French Cabbage Sandwiches

Use one-quarter of a small new cabbage and let it stand in ice water to chill. Drain, dry carefully, discard the hard centre and shred finely. Mix the cabbage with half a green pepper (freed from seeds and chopped), two chopped hard boiled eggs and two tablespoonfuls of shredded parsley. Moisten with a boiled dressing to which a tablespoonful of chutney has been added and spread between thinly buttered slices of potato bread or thin biscuit.

## Egg and Lettuce Sandwiches

Boil the eggs hard, cool in cold water and shell. To two eggs chopped finely add one cupful of shredded lettuce, one tablespoonful of capers and enough Russian dressing to moisten the ingredients. Spread between lightly buttered slices of rye bread and rice flour bread. The alternate slices of white and brown make a very attractive sandwich.

## An Onion and Watercress Sandwich

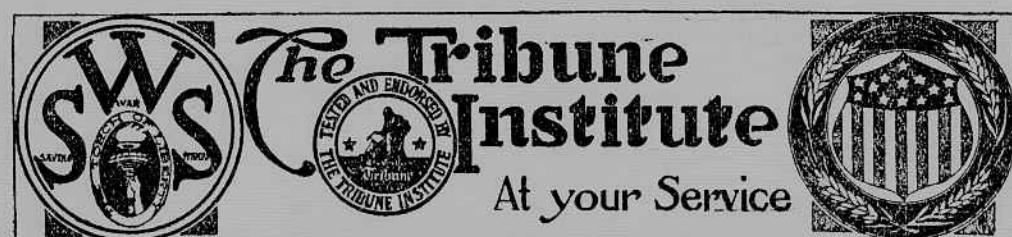
Chop half a cupful of very tiny white onions. Cover thin slices of buttered rye or graham bread with shredded watercress marinated in French dressing and spread thinly with a teaspoonful of French mustard, to which has been added a quarter of a teaspoonful of grated horseradish.

## A Delicious Vegetable Sandwich

A very small amount of leftover cooked chicken will go far used in this way: Mince the chicken finely and mix with twice the amount of either boiled or mayonnaise dressing. Have ready freshly baked biscuits made of equal parts of rice and barley flour. Split and spread lightly with butter. Lay in each a crisp lettuce leaf, sprinkle with chopped peeled radishes and spread thickly with the chicken flavored mayonnaise. Finish with the remaining half biscuit and serve immediately. These sandwiches, to be at their best, should have the filling ice cold and the biscuits just lukewarm.

## Potato Sandwiches

Use rye bread for these sandwiches. Cook the potatoes with the skins on, peel and when cold cut in tiny dice. Add, for one small cupful of the potato, three tiny minced onions, one large chopped cooked beet, one tablespoonful of shredded parsley and a small minced cucumber pickle. Moisten the ingredients with a mayonnaise dressing and use thinly buttered bread or biscuit.



## THE TRIBUNE CO-OPERATIVE CONSUMERS' CLUBS

(U. S. Food Administration License G-67333)

Telephone Morningside 7795 to Place Orders

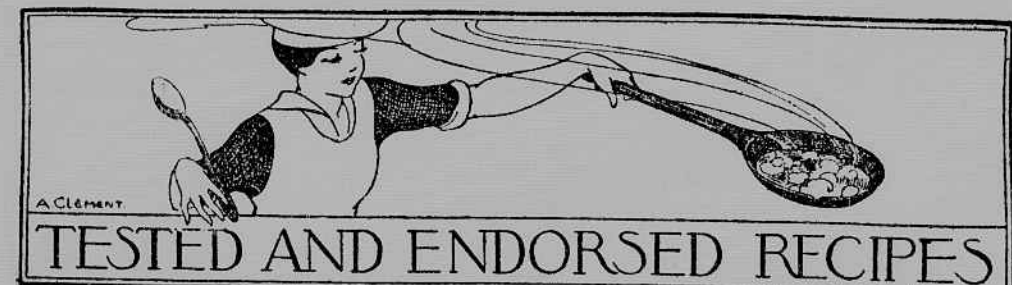
The best grade of Santos (white bag) can be had by club members in five-pound packages (unground) for 17 cents a pound (wholesale price, 15½ cents).

One of the best Bogotas (Manizales), with a medium city roast (red bag) or a darker roast (blue bag) may be had for 23 cents in pound packages, or for 22 cents in five-pound packages, when delivered with other purchases (wholesale price, 19½ cents).

Tribune readers who are not yet club members and want delivery of coffee alone, by parcel post, may order in five-pound packages, adding 10 cents to the total price, for special wrapping and postage, within the fifty-mile zone; total, 95 cents for five pounds of Santos, or \$1.20 for Bogotas by mail.

The following staples may be bought at a saving of from 4 to 8 cents a pound or a dozen:

High grade eggs, candled for quality, at wholesale cost plus 3 cents a dozen (probably 48 cents). Highest grade pasteurized print butter, 30 cents a pound. Dried lima beans, in five-pound packages, 15 cents a pound; pink beans, to be used instead of navy beans, 11 cents. In twenty-five pound packages, large prunes at 15 cents, small ones at 12 cents.



The Tribune Institute will pay \$1 for all accepted recipes. Those which conserve wheat, beef and sugar and use dairy products, fish and fresh fruit and vegetables are especially sure of a welcome.

## Cheese Savory

1 cream cheese  
1 clove of garlic  
1 teaspoonful minced chives  
½ teaspoonful chopped parsley  
½ teaspoonful anchovy paste  
½ teaspoonful Worcestershire sauce  
Paprika

Rub the inside of the bowl with a cut clove of garlic. Mash the cream cheese and add to it the chives, parsley, anchovy paste, Worcestershire sauce, and salt and paprika to taste. When smooth, press into a jelly glass, chill on ice and serve cut in thin slices.

M. J. S., New York City.

This deliciously seasoned cream cheese makes a very appetizing accompaniment for a salad course. The recipe, which will make six portions, costs about 15 cents.

## Chicken Custard

2 cupful cold chicken (canned or "left over")  
2 cupful cooked rice  
Salt and paprika to taste

For the custard use:

2 eggs  
2 cupful milk  
½ teaspoonful salt  
1 tablespoonful cornstarch  
½ teaspoonful paprika

Mix the cold chicken and rice together with seasoning to taste and press in a round form in the centre of a baking dish. Make a custard, over boiling water, of the beaten egg, milk, cornstarch and seasonings, and when thickened pour over the moulded chicken and rice. Set dish in hot water in a moderate oven and bake until the custard is set. Serve hot.

M. J. S., New York City.

This dish was voted "luscious" by all who tasted it. One of the jury, an artist, was inspired to illustrate it. This recipe furnishes a very attractive and nourishing luncheon dish for six persons, at a cost of less than \$1, using a 75 cent can of chicken. A 50 cent can will serve three or four.

# Some August Specials

By MARGARET HAMELIN

AUGUST is probably the most luxurious month in the whole year for the housewife who prides herself upon "setting a good table." A host of delicious and inexpensive dishes are possible, for vegetables are then in their prime.

## Improving the Raw Tomato

Tomatoes are perhaps at their best eaten raw; but don't offer them this way unless they are fully ripe, meaty, rich in color and skinless. In scalding tomatoes to remove the skins the mistake is often made of using the water at too low a temperature, leaving them in it too long and thus softening and partly cooking the vegetable. Instead, they should be quickly immersed in boiling water for only a couple of minutes, after which the skin will peel off readily. The hard part around the stem should also be cut out; trifles make perfection.

Cut the "love apples" in thick slices and arrange in a deep earthenware dish. Sprinkle each layer with a little salt, paprika and powdered sugar and when the dish is filled add half a grated white onion. Cover closely and set directly on the ice for four or five hours. At meal time drain off the liquid and serve with a freshly blended French dressing. This dish will be a revelation to lovers of the vegetable who may have thought they knew it well.

## Real Plantation Succotash

Succotash is another delicious summer dish, and any lack of appreciation of this delicacy must be the result of prejudice or a deplorable lack of opportunity of tasting it at its best. Given a skilled cook and good materials, the finished product is probably one of our most delectable summer edibles, and is quite hearty enough to form the main dish of the home luncheon or supper.

But antiquated corn that never was sweet corn in its first youth, and beans of doubtful age and character will not improve each other by the mixing. To have it at its best and as it was prepared on the old plantations, try it this way:

To every two quarts of young, tender lima beans allow one dozen ears of sweet corn in the milky stage. Put the shelled beans into boiling salted water while you prepare the corn. Remove every trace of silk; with a sharp knife cut down through the centre of the grains and with the back of the knife scrape off the corn, leaving the hulls on the ear. And to the boiling beans as many of the corn cobs as the kettle will hold and cook all until the beans are nearly tender; then remove the cobs, add the corn and boil for eight minutes longer. Drain off the water, season to taste with salt, a bit of sugar, white pepper and a generous piece of butter and moisten with a few spoonfuls of thick cream. Place the succotash over hot water and let the seasoning "steam in."

It is always an improvement to succotash, as it is to its "first cousin," bean porridge, to be "warmed over," and it takes but a little more time when one's "hand is in" to make a quan-

tity. Keep the reserved portion in the refrigerator and add cream only to that which is for immediate service.

## Egg Plant Stuffed and Baked

Baked eggplant, with vegetable filling, is still another August delicacy, and this also may be used in place of meat for a main course. Boil the whole eggplant in salted water to cover and when tender cut in half with a sharp knife. Scoop out the centres and chop finely. Mix with grated onion, bread crumbs, chopped parsley, a bit of minced green pepper and chopped and peeled tomatoes. Season to taste with salt and celery, moisten with melted butter and fill into the halves of the vegetable. Cover the tops with crushed dried bread crumbs, dot with bits of butter and bake in a moderately hot oven for twenty-five minutes.

## Cucumbers Espagnole

Peel young, firm cucumbers and cut them lengthwise in thick slices. Dip each slice in seasoned cornmeal and quickly fry to a rich brown in hot dripping. Lift out, drain and arrange in a shallow saucepan or casserole. In the meantime cook slowly one tablespoonful of minced onion and one tablespoonful of butter. When it begins to brown add one tablespoonful of minced ham and two tablespoonfuls of rice flour. Blend well and add slowly three-quarters of a cupful of strained thin tomato and one cupful of seasoned stock. Stir until well thickened, add a few drops of kitchen bouquet and extra salt if needed. Pour over the cucumbers and simmer slowly until they are tender. Just previous to serving stir in one tablespoonful of minced canned pimientos. This may be served from the casserole or on a mound of creamy, mashed potatoes.

Ordinarily we think of crispness and freshness as the chief charms of the cucumber. Nevertheless, cooked cucumbers have a most delicious flavor, and the more ways we have of serving the fresh, seasonable vegetables the nearer we can come to the war ideal of living on the perishables and eating plentifully of the vegetables and fruits while they are at their cheapest and best.

Another way to dress up cucumbers so that they can play the main role in the menu is to get them up in this wise:

## Stuffed Cucumbers

Peel the cucumbers, cut them in halves, lengthwise, and boil in salted water until tender, but not too soft. Remove from the fire, cut the centres from each and place where they will keep warm. To one large cupful of grated bread crumbs add the yolk of one lightly beaten egg, half a cupful of finely chopped peanuts, two tablespoonfuls of melted oleomargarine or bacon dripping, half a tablespoonful of grated onion, sufficient cold water to moisten slightly, half a teaspoonful of salt, a saltspoonful of celery salt and one teaspoonful of minced pimientos. Blend well and cook the ingredients over hot water for ten minutes, then fill into the hot cucumber shells, sprinkle over with crushed dried bread crumbs and serve immediately with a parsley sauce. The filling should be rather dry, and if the egg is a large one probably no water will be required.